CHEFS' TABLE

CRACKING EGG-CELLENCE

CHORIZO SPANISH TORTILLA

Bring a bold twist to a beloved classic with this Chorizo Spanish Tortilla—a hearty, rustic dish that captures the soul of Spanish home cooking. Traditionally made with tender potatoes and eggs, this version adds smoky, spiced chorizo for an irresistible depth of flavour. Whether served warm for brunch or sliced cold as a tapas-style snack, this tortilla is simple to make yet rich in tradition and taste.

1 tortilla

35 minutes

INGREDIENTS

- 3-4 Medium Waxy Potatoes (Yukon Gold or Kennebec)
- 1 Medium Yellow Onion
- 6-7 Large Eggs
- 200g Dried Chorizo
- 1 cup Extra Virgin Olive Oil
- To taste Salt + Coarse Ground Pepper

DIRECTIONS

1. Peel and thinly slice Potatoes and Onion. Thinly slice the dried chorizo. Using a mandoline is best for consistent slice sizes on the potato. Heat the olive oil in an 8-10 inch non-stick skillet on medium-high. Place a slice of potato in the oil and when small bubbles appear around the edges, add the potatoes, onions and chorizo.
2. Cook potatoes and onions turning everything gently every couple of minutes. The potatoes are finished when a knife slides easily into the slices. If the potatoes are starting to fall apart, they are overcooked and should be removed from the heat immediately. Strain potato mixture and reserve the oil.
3. While potatoes are cooking, whisk together eggs, salt and pepper. Add warm potato mixture to the eggs while mixing. You should have a custardy looking texture to the eggs.

MEET CHEF ETHAN CAMPBELL

Chef Ethan Campbell is the Culinary Director for Our Daily Brett, Good Honest Food, Salon Catering, Super Variety, Business & Pleasure, and Neighbour Coffee. He has been with the company for nearly eight years, originally drawn in by its simple but powerful mission: Good Honest Food. With nearly two decades of professional culinary experience, Chef Ethan leads with a deep respect for seasonality, local producers, and community-driven food culture.

OUR DAILY BRETT CAFE & MARKET

CHORIZO SPANISH TORTILLA (CONTINUED)

DIRECTIONS

4. Wipe out your skillet, add 2 tablespoons of your reserved oil and add your egg mixture all at once over medium heat. Once the edges have firmed up after a couple of minutes, reduce the heat to medium-low and cook for a further 5 minutes.
5. Insert a rubber spatula around the edges of the tortilla to make sure it will release from the skillet. Add another tablespoon or so around the edges to help coax the tortilla out. The top of the tortilla should still be runny. Slide the tortilla out onto a plate, cover with another plate and invert them. Slide the inverted tortilla back into the skillet. Cook for 5 minutes, then slide onto a clean plate, slice and serve with your choice of accompaniments (We like to use our house-made aioli, chopped pickled chilies, and grilled green onions).